Rhode Island Hospitality Green Certification Self-Certification Workbook



Green Restaurants

March 2008

Rhode Island Hospitality Green Certification for the Hospitality & Tourism Industry



BECOME A RHODE ISLAND HOSPITALITY GREEN CERTIFICATION PROGRAM PARTICIPATING FACILITY AND RECEIVE THESE BENEFITS



Become a Rhode Island Hospitality Green Certification Program participating facility in the restaurant sector and receive these **benefits**:

- Rhode Island Hospitality Green Certification award and decals to display at your property.
- Rhode Island Hospitality Green Certification logo to use for advertising (website, literature, decals, etc).
- A listing on the Rhode Island Hospitality & Tourism Association and Rhode Island Tourism Division, which identify your business as Rhode Island certified as environmentally preferable, and on the DEM website at http://www.dem.ri.gov/programs/benviron/assist/grncert/index.htm.
- A listing on a brochure available at the Rhode Island Visitor's Centers.
- Free on-going technical assistance from Rhode Island Department of Environmental Management on how to continue to reduce environmental impact while saving money.



Partners in the Rhode Island Environmental Leader Certification Program for the Hospitality & Tourism Industry

Rhode Island Department of Environmental Management
Rhode Island Hospitality & Tourism Association
Providence Warwick Convention & Visitors Bureau
Newport Convention & Visitors Bureau
Rhode Island Tourism Division

How the program works:

Complete the Green Restaurants Self-Certification Workbook by checking off all of the
initiatives that your facility is currently undertaking. If you need assistance filling out the
workbook, please call DEM's Office of Technical & Customer Assistance at (401) 222-6822.
Please see contact information below. Also, please visit the Hospitality Green Certification
Program webpage at http://www.dem.ri.gov/programs/benviron/assist/grncert/index.htm for
more information and resources.

Please understand that it is not necessary to complete all of the items in the workbook to become a certified Restaurant; the workbook is a comprehensive list of the many different ways to generate points. Employing all of the initiatives in this workbook is unrealistic, so please use the ones that you have not yet implemented as recommendations.

- 2. Calculate your estimated score by adding up all of the checked boxes.
- 3. Send completed workbook to the DEM's Office of Technical & Customer Assistance.

Rhode Island Departmental of Environmental Management Office of Technical & Customer Assistance 235 Promenade Street Providence, RI 02908-5767

Telephone: (401) 222-6822

Contacts: Ronald Gagnon Ext. 7500 Thomas Armstrong Ext. 4412

4. Your workbook will be reviewed and receive a final score by DEM's Office of Technical & Customer Assistance.

You do not need to have 100 points to participate in this program. Free technical assistance is available from DEM's Office of Technical & Customer Assistance to help any business achieve more points, regardless of point total. Low cost recommendations will be given to help businesses achieve more points.

If your business scores 100 points, your business qualifies for an automatic certification from the state for two years. In two years, you will need to increase the point total to 130 to be eligible for a re-certification.

If your business scores less 100 points, your business is eligible for a provisional certification, which includes all the benefits of a fully certified business provided you agree to accumulate the remainder of the points within an agreed upon time frame.

- 5. Upon final scoring of the workbook, you will be sent an official letter detailing your point total and possible low cost recommendations. The official notice of certification will allow you to display the Green Hospitality logo on a banner, flag, sticker or your letterhead and marketing materials.
- 6. The DEM Office of Technical & Customer Assistance will randomly select businesses for verification appointments throughout the year. These visits will be scheduled and not "unannounced".

Restaurants Self-Certification Workbook

400+ total available points
Only 100 points necessary for automatic certification
Qualify for provisional certification with less than 100 points

Business name:	
Facility name (if different):	
Address:	
Contact person:	
Telephone number:	
E-mail Address	
Facility Telephone Number (for Certified Facilities List):	
Seating Capacity:	
SECTION 1: ADMINISTRATIVE	
✓ Adopt and display an environmental policy.	☐ 15 Points
 Attach a copy of the written environmental policy. Describe where it is displayed to employees and customers: 	
✓ Property shall use printing and writing papers (e.g., letterhead, stationary, copy paper, envelopes, invoices, business forms, etc.) that contain a minimum of 30% post-consumer recycled content <u>OR</u> tree-free fiber content; coated paper shall contain a minimum of 10% post-consumer recycled content <u>OR</u> tree-free fiber content.	☐ 3 Points
Attach description from packaging and brand	
✓ Machines default settings are programmed to photocopy and print on both sides automatically, with single sided print being optional.	☐ 3 Points
✓ Ink jet cartridges, computer disks are recycled.	☐ 2 Points
Method:	
✓ Laser toner cartridges are recycled NOTE: Businesses are required by RIDEM regulation to recycle this commodity	☐ 1 Point
Section 1: Administrative Category point total:	

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SECTION 2: KITCHEN

Food

- ✓ Purchase food grown on local farms, as much as possible.
 - Check the estimated percentage of local food that is purchased or percentage of food budget.

Note: Organic certification refers to meeting the standards in place in the USDA National Organic Program

✓ Percentage of your fruits, vegetables and beans:	
come from Rhode Island farms?	☐ 2 Points ☐ 4 Points
25%-75%	
75%-100%	☐ 10 Points
carry organic certification? 10%-25%	☐ 1 Point
25%-75%	☐ 3 Points
75%-100%	☐ 5 Points
✓ What percentage of your milk, cheese, or other dairy products:	
come from Rhode Island farms? 10%-25%	☐ 2 Points
25%-75%	☐ 4 Points
75%-100%	☐ 10 Points
✓ What percentage of your eggs, chicken, beef, pork and other meats:	
come from Rhode Island farms? 10%-25%	☐ 2 Points
25%-75%	☐ 4 Points
75%-100%	☐ 10 Points
✓ What percentage of your seafood: aligns with sustainable seafood recommendations from the Mont Bay Aquarium (Seafood Watch), Chef's Collaborative, or Audubor Society sustainable seafood programs?	
10%-25%	☐ 1 Point
25%-75%	☐ 3 Points
75%-100%	☐ 10 Points

FOOD (continued)

✓	What % of salmon is wild (vs. farm raised)? 10%-25%	☐ 1 Point
	25%-75%	☐ 3 Points
	75%-100%	☐10 Points
✓ ;	Seafood from Rhode Island waters is prioritized	☐ 3 Points
	Food Sub-Category point total:	
	OTHER INITIATIVES	
g	liminate the use of Styrofoam food containers in food service including "too" orders and reduce the amount of plastic containers and utensils, except where absolutely necessary. Paper cups are preferred over plastic.	☐ 5 Points
	Send waste vegetable (cooking) oil for reuse to a facility approved by the DEM Office of Waste Management under a Solid Waste Beneficial Use Determination, for the production of biodiesel fuel.	☐ 5 Points
	stablish a program to compost organic kitchen wastes for use as soil mendment in gardens or for farm animal feed.	☐ 5 Points
(r	Ise cleaners and detergents that are biodegradable, do not contain NTA nitrilotriacetic acid), and do not contain chlorine bleach or phosphates. (up o 10 points depending on use throughout property).	
	Facts and Resources	
,	 Institutional users now report that, in general, green cleaners are cost competitive and perform just as well as their conventional counterparts 	
,	 Social and environmental benefits can be gained by switching to green cleaners; for example, using products certified by Green Seal http://www.greenseal.org/ 	
	 The States of Massachusetts, Minnesota, and Vermont report that green cleaners are cost competitive 	
,	 Using green cleaning chemicals can actually produce additional savings when other benefits are taken into account. Switching to green cleaners, for example, can help reduce the more than \$75 million a year U.S. institutions spend to address the chemical-related injuries of custodial workers 	
,	 Use a Material Safety Data Sheet (MSDS), a form containing data regarding the properties of a particular product or substance, and contains comprehensive information including toxicity and health effects, to assist in switching to less hazardous chemicals 	
,	 They can be obtained through various web sites including MSDS Search http://www.msdssearch.com or Vermont Safety Information Resources MSDS	

Describe which product brands are used and for which purpose.	_
glass cleaner:	☐ 2 Points
floor cleaner:	☐ 2 Points
bathroom cleaner:	☐ 2 Points
counter top cleaner:	☐ 2 Points
laundry soap:	☐ 2 Points
other:	☐ Points Negotiable
<u>OR</u>	
✓ Use of "Green Seal certified" cleaning materials throughout property.	
http://www.greenseal.org/certproducts.htm#cleaners	☐ 15 Points
√ High Temperature dish washer (as opposed to low temperature dish washers that use more chemicals).	☐ 3 Points
Other Initiatives Sub-Category point total:	
Section 2: Kitchen Category point total:	

SECTION 3: WASTE MANAGEMENT

Note: To get points in the recycling category, it is mandatory to use RIDEM's on tool, the Rhode Island Annual Recycling Report: http://www.ri.gov/DEM/recycling (Note: Need ID Number & PIN to Click "Need login information?" on the report's front page, for assistance to one of the report of	login -
Pounds of waste generated in 200	
Pounds of waste generated in 2006	☐ 10 Points
Pounds of recycled material generated in 200	
Pounds of recycled material generated in 2006	☐ 10 Points
NOTE: Recycling is mandatory, in accordance with DEM Rules & Regulations for Reduction & F Commercial & Non-Municipal Residential Solid Waste (Commercial Recycling Regulations)	lecycling of
 Corrugated cardboard is recycled Businesses are required by RIDEM regulation to recycle this commodity 	☐ 1 Point
Describe recycling procedures. Who performs it, how often, waste types segregated:	
Paper:	
Cardboard:	
Glass containers:	
Metal containers:	
Plastic containers:	
List recycling services providers used, and what commodities they are handling	
Universal Waste (Required by Regulation) ✓ Store old or burned out fluorescent lamps (tube style), CFL's (compact fluorescent lamp bulbs), and CRT's (computer monitors and televisions) in a central accumulation area. Send YEARLY to a consolidation or recycling facility. This is a LEGAL obligation for all businesses within the State of Rhode Island. Points will be awarded with proof of proper disposal of this type of waste. Documentation This activity is only awarded 2 points because conformance to this is required, as it is a legal obligation for all businesses in Rhode Island to dispose of Universal Wastes properly If you need further assistance complying with this law, please contact the DEM Office of Technical & Customer Assistance to assist you.	☐ 2 Points
Section 3: Waste Management Category point total:	

SECTION 4: LANDSCAPING AND MAINTENANCE	
✓ Eliminate chemicals in the gardens, and use botanical controls such as organic insecticides, fertilizers and biocides and/or integrated pest management (IPM) techniques to treat fungus and insect problems. Use native plantings to reduce water and chemical fertilizers and herbicides.	☐ 5 Points
Describe which brands and products are currently being used.	
✓ Purchases of paint products with volatile organic compounds (contribute to ground level ozone); off-gassing potential shall be evaluated and lower VOC products purchased where available. (100% of all paint purchases = 10 points)	
The VOC content shall not exceed:	
Interior Flat paint: 50 grams per liter (g/L)	☐ 5 points
Exterior Flat paint: 100 grams per liter (g/L)	☐ 5 points
Describe brand of paint and VOC content and percent purchased:	
✓ Minimize stockpiling and storage of excess paint and paint products, by periodically reviewing excess paint and paint products in storage, reusing or donating usable paint, and recycling/disposing of this material that is outdated, not reusable, or not needed.	☐ 5 points
Section 4: Landscaping & Maintenance Category point total:	

SECTION 5: REST ROOMS		
✓ Use refillable amenity dispensers rather than individual containers for soap, lotion, etc. where possible.	☐5 Points	
 ✓ Use biodegradable soap. Use no products tested on animals. Name and brand of products: 	□5 Points	
SECTION 6: WATER CONSERVATION		
Gallons of water used in 200		
Gallons of water used in 2006	☐ 10 Points	
(NOTE: 1 cubic foot = 7.48 gallons)		
 ✓ Use the following water conserving fixtures or retrofits: 2.2 gpm faucets and aerators; 1.6 gpf toilets. 		
Any existing faucets, and aerators that exceed these flow rates shall be on a schedule for replacement within two years. Toilets shall be replaced in conjunction with major room renovations. (Higher flow toilets may be exempt from the flow rate requirement if the plumbing infrastructure will not adequately function with lower flow rates).		
All restrooms conform with this and include waterless urinals Number of waterless urinals:	☐ 10 Points	
All restrooms conform with this	☐ 3 Points	
✓ Automatic shut off faucets installed.	☐ 2 Points	
Sections 5 & 6: Rest Rooms, Water Conservation Category point total:		

SECTION 7: Energy

IMPORTANT: Free energy audits are available to businesses through National Grid. The audit will include a report of recommended energy efficiency improvements, as well as information about available incentives. For more information, call National Grid at 1-800-332-3333, or visit http://www.nationalgridus.com/narragansett/business/energyeff/energyeff.asp.

Kilowatt hours of electricity used in 200	
Kilowatt hours of electricity used in 2006	☐ 10 Points
Cubic feet of natural gas used in 200	
Cubic feet of natural gas used in 2006	☐ 10 Points
✓ Indoor lighting shall be energy-efficient (compact fluorescent bulbs to T-8 fluorescent) <u>OR</u> on a schedule for replacement with energy-efficient lighting. The first lights replaced shall include lights typically on for 24 hours (e.g., hallways, exit signs, lobby lights, etc.), followed by lights typically on for 8+ hours (e.g., restrooms, staff offices, meeting rooms, etc.). All indoor lights not currently energy-efficient shall be part of a 5-year replacement schedule. Lighting fixtures that are clearly historic in nature or specialty light fixtures (e.g., display or accent lighting) may be exempt from this requirement if compatible options are not available (free energy audits and incentives are available from National Grid).	
90% to 100% of the property approx # of CFL's Avg. CFL's per room	☐ 15 Points
50% to 90% of property approx # of CFL's Avg. CFL's per room	☐ 3 Points
25% to 50 % of the property approx # of CFL's Avg. CFL's per room	☐ 1 Point
✓ LED or electroluminescent exit signs. approx #	☐ 5 Points
✓ Programmable on/off timers and/or sensors shall be used for lighting and HVAC in low traffic and low occupancy areas (e.g., back of the restaurant, corridors, meeting rooms, storage rooms, equipment rooms, parking lots)	
Describe types of timers or sensors used and where:	
	☐ 5 Points

√ Install high efficiency "energy star" appliances.	
Describe types of products used, and where	☐ 5 Points
√ Low E or thermapane windows.	_
75 - 100% of property	☐ 10 Points
50 - 75% of property	☐ 5 Points
✓ Install high efficiency air conditioning units. SEER of 13 or greater or EER of 11 or greater.	☐ 10 Points
✓ Vending Misers on vending machines. approx #	☐ 10 Points
✓ Natural light substituting for electrical light, or use of the daytime dimming sensor.	☐ 5 Points
✓ Hybrid vehicle for business.	☐ 10 Points
✓ Solar hot water system.	☐ 50 Points
✓ Use solar panels or wind turbines to generate electricity.	☐ 20-75 Points
✓ Purchase clean electricity, get information for providers through National Grid's "GreenUp Providers" page at https://www.nationalgridus.com/narragansett/business/energychoice/4 greenup provider.asp	Folitis
Entire business	☐ 75 Points
Partial facility	25-50 Points
✓ Purchase carbon off sets (renewable energy credit, green tags, etc.) Learn more by visiting Tufts Climate imitative, Voluntary Carbon Offset Information Portal, at http://www.tufts.edu/tie/tci/carbonoffsets/index.htm	☐ Points negotiable
• quantity	
Section 7: Energy Category point total:	

SECTION 8: ENVIRONMENTAL EDUCATION

 Maintain environmental information (display, brochure) for guests and staff with current information on what your business is doing to reduce environmental impact. Can include tips, and solicit suggestions from customers. 	
In common areas only In common areas and guestrooms	☐ 7 Points ☐ 10 Points
Describe display:	
Section 8: Environmental Education Category point total:	

SECTION 9: OTHER INITIATIVES	
(points negotiable during verification appointment)	
✓ Create an environmental team/ task force and meet at least quarterly. Attach meeting dates and attendees for past 3 meetings.	☐ Points negotiable
✓ New furnace. Year:	☐ Points negotiable
✓ Grow herbs and flowers for use in kitchen and hotel.	☐ Points negotiable
✓ Emphasize local, Rhode Island-made, and environmental education products.	☐ Points negotiable
✓ Other environmental certifications and awards. (such as the Green Seal Environmental Standard for Lodging Properties)	☐ Points negotiable
✓ Other activities to reduce environmental impact.	☐ Points negotiable
Section 9: Other Initiatives Category point total:	
Add up ALL points, and enter the total	Total Points
100 points qualifies for an <u>automatic certification</u> .	
 If you scored your business at less than 100 points, but are confident that you can obtain the remainder, or if you want free technical assistance and low cost recommendations to help you obtain the remainder, apply for the <u>provisional</u> <u>certification</u>, which allows your business to receive the same benefits as the automatic certification while you plan and work towards the accumulation of 100 points. 	
Thank you for your participation!	